

- a) 5-20% by weight of dairy product solids,
- b) a gum which contributes to the formation of a thermoreversible gel, and
- c) natural or synthetic digestible gum

to an ice cream composition, forming a stabilizing ice cream mix comprising 0.005% to about 2.5% of stabilizer by weight of said stabilized ice cream additive blend and said ice cream composition, then adding a flavoring composition comprising ethyl alcohol chilled to less than 40°F to said stabilizing ice cream mix to form a pre-ice cream composition, then freezing the pre-ice cream composition.

22) (AMENDED) A method of forming a basic stabilizing ice cream composition in preparation for admixture therewith of flavored ethyl alcohol and subsequent freezing of said basic stabilizing ice cream composition and the admixture of the flavored ethyl alcohol, comprising the steps of:

(a) preparing a stabilizer blend mix comprised of:

- i) dairy product solids in the form of milk solids and whey solids equal to about 5-20% of the stabilizer blend mix by weight
- ii) thermoreversible gum equal to about 20-60% of the stabilizer blend mix by weight
- iii) cellulose gum equal to about 20-60% of the stabilizer blend mix by weight and
- iv) a gum which contributes to the formation of a thermoreversible gel equal to about 5-20% of the stabilizer blend by weight

(b) preparing a basic stabilizing ice cream composition comprising of:

- i) 2-5% content milk which is about 35 to 55% of the basic stabilizing ice cream composition by weight
- ii) 25-50% fat content cream which is about 25-45% of the basic stabilizing cream composition by weight

- iii) non fat dry milk which is about 2-6% of the basic stabilizing ice cream composition by weight
 - iv) granulated sugar which is about 5-20% of the basic stabilizing ice cream composition by weight
 - v) flavoring as about 0 to 5% of the basic stabilizing ice cream composition by weight and
 - vi) stabilizer blend mix which is about 0.005% to 2.5% of the basic stabilizing ice cream composition by weight
- (c) pasteurizing the basic stabilizing ice cream composition
- (d) homogenizing the pasteurized basic stabilizing ice cream composition before or after pasteurization
- (e) then cooling the basic stabilizing ice cream composition [to less than 40 degrees Fahrenheit] and storing it for at least two hours
- (f) then, after storage, adding ethyl alcohol flavoring systems cooled to less than 40 degrees Fahrenheit to said basic stabilizing ice cream composition to create a final stabilized ethyl alcohol ice cream composition, and
- (g) then freezing the final stabilized ethyl alcohol ice cream composition.

23) (AMENDED) A method of forming a basic stabilizing ice cream composition in preparation for admixture therewith of flavored ethyl alcohol and subsequent freezing of said basic stabilizing ice cream composition and the admixture of the flavored ethyl alcohol, comprising:

- a) preparing a stabilizer blend mix comprised of:
 - i) dairy product solids in the form of milk solids and whey solids equal to about 5-20% of the stabilizer blend mix by weight
 - ii) thermoreverisble gum equal to about 20-60% of the stabilizer blend mix by weight
 - iii) cellulose gum equal to about 20-60% of the stabilizer blend mix by weight and

iv) a gum which contributes to the formation of a thermoreversible gel equal to about 5-20% of the stabilizer blend by weight

b) preparing a basic stabilizing ice cream composition comprising of:

i) 3-4% content milk which is about 40-50% of the basic stabilizing ice cream composition by weight

ii) 35-45% fat content cream which is about 30-40% of the basic stabilizing cream composition by weight

iii) non fat dry milk which is about 3-4% of the basic stabilizing ice cream composition by weight

iv) granulated sugar which is about 12-18% of the basic stabilizing ice cream composition by weight

v) flavoring as about 0.05 to 3% of the basic stabilizing ice cream composition by weight and

vi) stabilizer blend mix which is about 0.005% to 1.5% of the basic stabilizing ice cream composition by weight

b) pasteurizing the basic stabilizing ice cream composition

c) homogenizing the pasteurized basic stabilizing ice cream composition before or after pasteurization

d) then cooling the basic stabilizing ice cream composition [to less than 40 degrees Fahrenheit] and storing it for twelve hours to four days

e) then, after storage, adding ethyl alcohol flavoring systems cooled to less than 40 degrees Fahrenheit to said basic stabilizing ice cream composition to create a final stabilized ethyl alcohol ice cream composition, and

f) then freezing the final stabilized ethyl alcohol ice cream composition.

33) A method for stabilizing an ice cream composition containing ethyl alcohol comprising adding a stabilized ice cream additive blend comprising:

- d) dairy product solids,
- e) at least one gum selected from the group consisting of xanthan gum, gellan gum and mannan gum gel, and
- f) natural or synthetic cellulosic resin gum

to said ice cream composition, forming a stabilizing ice cream mixture comprising 0.005% to about 2.5% by weight of said stabilized ice cream additive blend to said ice cream composition, then adding a flavoring composition comprising ethyl alcohol chilled to less than 40°F to said stabilizing ice cream composition to form a pre-ice cream composition, then freezing the pre-ice cream composition.

34) A method of forming a basic stabilizing composition for blending into an admixture with a flavored ethyl alcohol and subsequent freezing of said admixture comprising:

- (a) preparing a stabilizer blend comprising:
 - i) dairy product solids in the form of milk solids and whey solids equal to about 5-20% of the stabilizer blend by weight
 - ii) about 20-60% of the stabilizer blend by weight of carrageenan
 - iii) cellulose gum equal to about 20-60% of the stabilizer blend by weight and

- iv) about 5-20% of the stabilizer blend by weight of at least one gum selected from the group consisting of xanthan gum, gellan gum, and mannan gum
- (b) preparing a basic stabilizing ice cream composition comprising of:
 - i. 2-5% content milk which is about 35 to 55% of the basic stabilizing ice cream composition by weight
 - ii. 25-50% fat content cream which is about 25-45% of the basic stabilizing cream composition by weight
 - iii. non-fat dry milk which is about 2-6% of the basic stabilizing ice cream composition by weight
 - iv. granulated sugar which is about 5-20% of the basic stabilizing ice cream composition by weight
 - v. flavoring as about 0.5 to 5% of the basic stabilizing ice cream composition by weight and
 - vi. stabilizer blend which is about 0.005% to 2.5% of the basic stabilizing ice cream composition by weight
- (c) pasteurizing the basic stabilizing ice cream composition
- (d) homogenizing the pasteurized basic stabilizing ice cream composition before or after pasteurization
- (e) then cooling the basic stabilizing ice cream composition and storing it for at least twenty-four hours
- (f) then, after storage, adding ethyl alcohol flavoring systems cooled to less than 40 degrees Fahrenheit to said basic stabilizing ice cream composition to create a final stabilized ethyl alcohol ice cream composition, and
- (g) then freezing the final stabilized ethyl alcohol ice cream composition.

REMARKS CONCERNING THE AMENDMENTS

The above amendments do not add new matter or new issues to the examination of the present application and claims. The single limitation added to claims 6 and 33 already appeared in claims under examination, for example, claims 22 and 23. As that